

Cookbook

For Thanksgiving

Homemade pie completes the perfect dinner

By CHARLOT M. DENMON
Staff Correspondent

No, Thanksgiving dinner would not be complete without the traditional American dessert — homemade pie. Among the favorites usually served are pumpkin, apple, mincemeat, raisin or pecan pies.

Although the American Thanksgiving Day is slightly more than a month away, in this week's Post Cookbook column we bring you some of the longtime favorites with a slightly new twist. We do this so homemakers won't have to wait until the "feast" day to make them and select their families favorites.

All are easy to prepare, none taking more than 20 to 25 minutes getting them ready to pop into the oven. Apple-Raisin Pumpkin Pie is a tasty variation of the traditional pumpkin pie and the apple and pumpkin layers remain separated after baking. Topped with spicy whipped cream, this New England Pumpkin-Pecan Pie is the perfect end to a delicious turkey dinner.

Mincemeat Pie, another holiday favorite, is usually a very rich dessert but Mincemeat Meringue Pie is a very light and delicious pie. The crust is made of meringue with a blended filling of mincemeat and whipped cream. Apples topped with a crunchy-almond glaze is a unique but tasty variation of the American Apple Pie and a favorite of many while the mixture of tart cranberries and usual rich pecans in Cranberry Pecan Pie is a contrast to most Thanksgiving desserts. Southern Pecan Pie with its amber clear filling studded with pecans is so rich, just a small piece is sufficient for most diners.

APPLE-RAISIN PUMPKIN PIE
1 c. raisins
1 unbaked 9-inch pie crust

1 10-oz. jar applesauce
1/3 c. brown sugar, packed
1 t. cinnamon
1/2 t. gr. ginger
1/2 t. nutmeg
1/4 t. salt
3/4 10-oz. can pumpkin
2 eggs, slightly beaten
1/2 c. evaporated milk
Whipped cream, optional

Prebake pie shell for 10 minutes. Sprinkle raisins in pie crust, spread applesauce over raisins. Mix sugar, salt and spices, stir in pumpkin, eggs and milk. Turn into pie crust. Bake below center of oven at 400 degrees for 40 minutes or until knife inserted in center comes out clean. Serve slightly warm or cool with whipped cream, if desired.

PUMPKIN-PECAN PIE

1 9-inch unbaked pie crust
3/4-1 c. brown sugar, packed
1/2 t. cinnamon
1/4 t. salt
1 c. canned pumpkin
3 eggs, beaten
1/2 c. dark corn syrup
3/4 c. coarsely chopped pecans
1/4 c. pecan halves

Spicy whipped cream: In mixing bowl, mix 1/2 c. brown sugar, packed, 1/2 t. cinnamon, 1/8 t. nutmeg. Stir in 3/4 c. whipping cream and 1/2 t. vanilla. Chill one hour, whip until stiff.

Prepare pastry shell, flute edges with fork. Mix sugar, cinnamon, salt; stir in pumpkin, eggs, corn syrup and vanilla. Turn into pie shell and sprinkle with pecans. Bake at 350 degrees for 40 minutes or until knife inserted near center comes out clean. Cool to room temperature. Serve with Spicy Whipped Cream.

MINCEMEAT MERINGUE PIE

4 egg whites, room temp.
2/3 c. gran. sugar
1/2 c. powdered sugar
1 c. whipping cream
1 1/3 c. mincemeat with Brandy & run
1 T. lemon juice
2 t. grated lemon rind
Toasted almonds

Beat egg whites until foamy. While beating at high speed, add granulated sugar 1 T. at a time. Blend in powdered sugar in two portions, beat until meringue is stiff. Spread mixture evenly in buttered and floured 9-inch pie pan, making indentation in center and building up edges so the meringue will hold filling. Bake at 250 degrees for two hours or until meringue is light golden and dry. (If making for next day, turn oven off and let meringue dry overnight in the oven. Cool meringue, whip cream until stiff; fold together with mincemeat, lemon juice and rind and spread into meringue shell. Cover and chill two to three hours. Sprinkle with toasted nuts. If desired garnish with maraschino cherries and mint leaves.

CARAMEL ALMOND APPLE PIE

Favorite pie crust
5 med. tart apples
4 T. white or brown sugar
1 T. cornstarch
1 T. lemon juice
1/4 c. butter or margarine
1/2 c. sugar
2 T. flour
2 T. milk
1 t. cinnamon
1 3-oz. pkg. sliced almonds

Press dough into nine inch pie tin and make sides come to top, bake at 425 degrees 10-12 minutes or until golden brown. Peel, core and slice apples, mix with sugar, cornstarch, and

lemon juice and turn into pie crust. Melt butter, add sugar, flour, milk, cinnamon and almonds. Boil one minute stirring, then pour over apples in pan, coating evening. Bake at 425 degrees 25 to 30 minutes or until caramel topping is golden and bubbly. Cool before serving.

CRANBERRY PECAN PIE

1 9-inch unbaked pie crust
1 c. fresh cranberries, chopped
3 eggs
1 c. dark corn syrup
2/3 c. sugar
4 T. butter or margarine, melted
1/2 t. cinnamon
1/8 t. nutmeg
1 c. pecan halves

Prepare crust and flute edges, sprinkle cranberries in the crust. In bowl, beat eggs with syrup, sugar, butter, cinnamon, nutmeg until mixture is well blended but not foamy. Pour over cranberries. Arrange pecan halves in series of circles over the filling. Bake at 325 degrees for 50-55 minutes or until knife inserted in center comes out clean.

SOUTHERN PECAN PIE

3 eggs, slightly beaten
1 c. sugar
1 c. light corn syrup
3 T. butter
1 t. vanilla
1 c. broken pecans
1 unbaked pie crust, 9-inch
10-12 pecan halves

Mix together eggs, sugar, corn syrup, butter, vanilla and pecan pieces. Pour filling into prepared pie crust. Arrange the pecan halves around the inside edge. Bake at 400 degrees for 10 minutes, reduce heat to 350 degrees, bake 40 minutes longer or until center is firm. Cool to room temperature before cutting.

New store will open on Nov. 1

By CHARLOT M. DENMON
Staff Correspondent

When Smith's Country Store in Beaumont closes on October 29 and is razed, Smith's New Country Store will open its just three days later, on November 1, on a site just above where the old store now stands.

From the old store where Jonah "Skip" Smith operated a small convenience store for nearly four years, Skip Smith will now move into a large new, building where he will carry a full line of produce, meats, frozen foods, canned goods and staples. Skip, as he is best known to residents of Beaumont, and his wife reside with their four children in Beaumont. The son of Jonah and Shirley Smith Greenley, Skip is a native of the area. His wife, the former Nancy Williams is from Wilkes-Barre and is presently an employee of the Harveys Lake Post Office. The increasing demand for



Dallas Post/Charlot M. Denmon

New store owner

Jonah "Skip" Smith took time out from his busy day to show the Dallas Post photographer the new full-line grocery store he plans to open Nov. 1 in Beaumont.

more products from the residents of the community and the continuous development of the area prompted Skip's decision to build a larger store. The support of the local residents also inspired him to go on with the project.

There will be a large parking area along the side and in front of the store eliminating the parking problem there has been

in the past. Skip presently has three part-time employees, but in the new store he plans to increase the number of employees.

For the convenience of his customers the store will be open seven days a week from 8 a.m. to 8 p.m. and in the summer months from 8 a.m. to 9 p.m.

School menus

(Following are cafeteria menus for area school districts for the following week:)

GATE OF HEAVEN SCHOOL
Oct. 29 - 31

WEDNESDAY - Veal pattie w-sauce, mashed potatoes, green beans, apricots, cookies, milk.

THURSDAY - Cold meat sandwich, beef vegetable soup, mixed fruit, jello cake, milk.

FRIDAY - Halloween parade & fair.

LAKE-LEHMAN SCHOOLS
Nov. 3 - 7

MONDAY - Ham patti on bun, candied sweet potatoes, corn, peaches, tastykake, milk.

TUESDAY - Hamburg gravy, mashed potatoes, yellow wax beans, ice cream, milk.

WEDNESDAY - Sausage links, buttered waffles w-maple syrup, applesauce, orange

wedges, milk.
THURSDAY - Hot dog on bun, chili con carne-saltines, cherry crisp, milk.

FRIDAY - Pizza or peanut butter-jelly sandwich, potato chips, fresh veggies w-dip, pineapple tidbits, milk.

DALLAS SCHOOLS
Oct. 29 - Nov. 4

WEDNESDAY - French bread pizza or Italian sub on roll, creamy macaroni salad, strawberry gelatin w-bananas, choice of milk or juice. Find a pumpkin on your tray-win pumpkin cookies.

THURSDAY - Chilled apple juice, pancakes-syrup w-sausage link or Wimpy on roll w-potato chips, coconut topped pineapple, choice of milk or juice. Buy a lunch receive a trick or treat bag.

FRIDAY - Dracula dog on roll or Grissy cheese, ghostly French fries, haunted apple-sauce, goblin donut, witchy milk or warlock juice. Draw a scary mask receive a Halloween surprise.

MONDAY - Cheeseburger on roll or Hambo (hot ham-cheese on soft roll), vegetable soup, crisp tater tots, choice of milk or juice.

TUESDAY - Juicy meatloaf w-gravy or Ball park frank on soft bun, whipped potatoes w-gravy, golden corn kernals, choice of milk or juice. Bonus: Chocolate chip cookie.

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